

THE LATEST NEWS FROM THE HUMMEL MANUFAKTUR

Hummel

Issue 10 November/2018

POSTILLION

*Dear readers,
dear Hummel fans!*

Even if November is wet and cold, we'll make ourselves warm and comfortable. Now the simple things delight us: homey candlelight, a pretty branch in a vase, a stylishly laid table, home-baked cake or a nice magazine.

Especially our "Hummels" can warm our hearts during the cold season – whether a classic or a novelty, with colored eyes or in traditional decoration. All day long our little carolers (brand new: HUM 2412) journey eagerly from house to house on Epiphany and spread blessings.

For the well-known Käthe Wohlfahrt shops in Germany we have created a unique figure: "Silent Night, Holy Night". In addition, we have delicious recipes for you and visit a fine German "Lebkuchen" (gingerbread) bakery – the former purveyor to the court of the Coburg ducal house. Enjoy this issue of the "Postillion"!

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Holiday Fun
Tamara Fuchs
2004
HUM 2204
4.00" \$245.-

Make your gift personal

With a unique, personal message a Hummel figurine becomes a special gift and an exclusive one-of-a-kind item. Our accomplished painters work with pen or brush. With the pen the writing appears fine and filigree, with the brush lively and powerful. Because the figure must be fired again, we need at least two weeks of lead time. You can order your personalization on our website under the heading „Souvenirs“. Or give us a call: We are happy to help!

Portrait

Katja Knauer is the face behind the "Postillion"



She introduces you to the new figurines, introduces you to the Bavarian and Franconian way of life, accompanies the "Merry Wanderer" to the touristic sites of his homeland and reports up close from the manufactory: Katja Nauer is responsible for the content in the "Postillion".

"Hummels are my life," says the mother of two, "after all, my career began here in the manufactory." After graduating from high school she began her apprenticeship as an industrial clerk: "I also got to know the production first hand." Later she worked for the management of production and engineering.

However, her further path led the Franconian somewhere else: into the newspaper industry. For years she worked as a freelance journalist for local newspapers and also wrote for a Bavaria-wide magazine. Since February she works as an editor in the Hummel Manufaktur.

"I grew up with Hummel figurines, they delight me every day," she says. "When I photograph the novelties and write editorial texts I am in my element – and I hope that our readers can feel that." Figurines always stand on her desk: "I have to see what I write," explains the editor, "and yes, I love our 'Hummels'."

Lantern, Lantern ...

1. *Little Lantern, Little Lantern*
The sun, moon, and twinkling stars
Bu-urn bright, my light
Bu-urn bright, my light
But please not my little lantern tonight
2. *Lantern, Lantern*
The sun, moon, and twinkling stars
When it becomes dark,
When it becomes dark,
Yes, then you'll see, how beautiful that is.
3. *Lantern, Lantern,*
The sun, moon, and twinkling stars
Don't go out, my light,
Don't go out, my light,
I want to see it, your beautiful shine.
4. *Lantern, Lantern,*
The sun, moon, and twinkling stars
And the wind blows,
And the wind blows,
Let us keep going, keep going, keep going.
5. *Lantern, Lantern,*
The sun, moon, and twinkling stars
Stay bright, my light,
Stay bright, my light,
Otherwise my little lantern won't shine tonight!

German children's song that traditionally
is sung on St. Martin's Day (11th November)

Setting the mood for the Christmas season



With our winter novelty, you can especially enjoy the contemplative weeks to come, with candlelight and the first homemade cookies. You are sure to find a nice place to keep an eye on these completely new "Hummel".

When the first candle is lit on the First Advent Sunday, it is always a very special moment. Because the Christmas season begins and children are not the only ones looking forward to the coming weeks and especially to Christmas. Master sculptor Marion

Huschka has created a detailed figurine that could hardly be more peaceful: The baby lies in the cradle, looked after by the older sister, who lovingly caresses the baby's head. The cat has rolled up blissfully at the foot of the little table carrying the first Advent candle.

The figurine "Light The First Candle" is the first of a series that will be continued next year with another Advent figurine with two candles.

Light the First Candle
Marion Huschka
2018
HUM 2390
5.5" \$ 580.-
Order HUM 2390
online now



Decor development: The first samples get their color from Sabine Tzscheuschner. She is putting the finishing touches to the baby in the cradle.



Model and mold making: Yvonne Hofmann has carefully embedded the individual parts of the original model in clay. Then she makes the mother mold.



When St. Nicholas arrives

...excited children look forward to small gifts on December 6th.
But first a poem must be recited.

Have you been a good girl this year?" If St. Nicholas asks, even the usually so brave will become a little subdued. Because what child doesn't remember a prank or a secret that no one should know? But in the bag brought along by the costumed guest the shapes of enticing small gifts can be seen. So the expectant

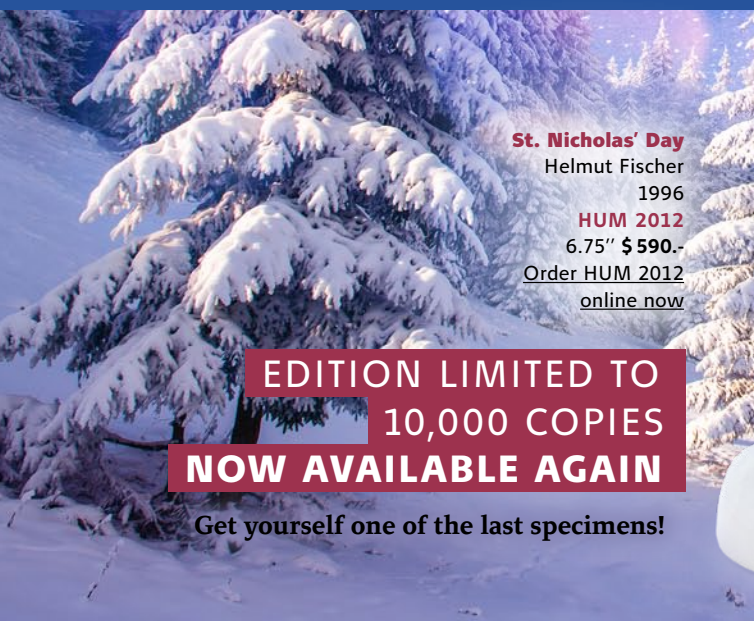
children answer the question with a somewhat anxious "Yes". And St. Nicholas gladly allows his heart to be softened at the sight of the excited little ones.

Until the Reformation, Saint Nicholas and not the Christ Child or Santa Claus was the bringer of gifts for children on December 6. During the Reformation, however, he lost

part of his power. With the Christ Child and the Christmas presents on Christmas Eve, Luther wanted to separate the bringing of gifts from the character of the saint and place Christ at the center of piety. With the Counter-Reformation, however, the gift-giving St. Nicholas was revived.



Decor: The color production department breathes life into our Nicholas. Our accomplished ceramic painters orient themselves on an approved and sealed sample and the color palette selected by Maria Innocentia Hummel.



St. Nicholas' Day
Helmut Fischer
1996
HUM 2012
6.75" \$ 590.-
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online now

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With a secret recipe to court supplier

Wilhelm Feyler's "Goldschmätzchen" (gingerbread cookies) were not only loved by the Coburg nobility

Fine noses notice it first. As autumn begins, the scents of cinnamon, mace, cardamom and other exotic spices reveal in the old town of Coburg that Christmas treats are being created behind time-honored walls. Following the aroma and entering the renaissance portal in the Rosengasse, stucco ceilings, brass railings and cast-iron handles on the historic ovens reveal the more than 120 years of tradition behind the finest gingerbread.

On October 1, 1892, master baker Wilhelm Feyler opened his specialty bakery and confectionery. The young master in the "Veste-Stadt" (fortress city) was able to build on a tradition-rich craft: The Coburg gingerbread makers, who founded their own guild in 1643,

profited from the outstanding quality of the honey harvested in the Duchy. Already at the turn of the century Wilhelm Feyler advertised his gingerbread cakes in the German magazine "Berliner Illustrierte", participated in the world exhibitions in Paris, Brussels and Berlin and was awarded gold medals for his delicacies.

One of these specialties, whose recipes are handed down in a handwritten book from Wilhelm Feyler and are still top secret today, bears the name "Schmätzchen". In the Coburg dialect that means something like „kisses“. The spicy, round honey cookies with pieces of hazelnuts, orange peel and citrus fruits are an

exquisite pleasure. Covered with fine chocolate and crowned with real gold leaf, they are sold under the name "Coburger Goldschmätzchen", which has been protected by law since 1902.

Just five years after its founding, the Coburger dynasty was thrilled by Feyler's Schmätzchen as well as by

his special gingerbread cakes (Elisenlebkuchen), which are considered to be masterpieces within the guild. Duke Alfred of Saxe-Coburg and Gotha appointed him to be the court

baker. In 1907, he was appointed purveyor to the court by Her Imperial Highness, Duchess Marie of Saxe-Coburg and Gotha, Grand Duchess of Russia.



Wild Autumn

Let's warm our stomachs

With the beginning of the colder season, hearty dishes are on the menu. In the nearby Franconian

town of Sesslach,

innkeeper

Angelika Mittag

prepares a

hearty wild

boar roast.



Angelika Mittag serves napkin dumplings, savoy cabbage vegetables and hearty stewed plums with the roast.

Ingredients for 4 portions

3 ½ lbs. pork shoulder, de-boned
Salt, black pepper from the pepper mill
3 tbs rapeseed (or vegetable) oil
15 oz vegetables: carrots, celery root, onions and leek
2 oz tomato paste
1 pt. red wine
6 juniper berries
4 cloves
1 tsp black peppercorn
3 bay leaves
27 - 30 oz meat broth
1 tbs cranberries, alternative 1 tbs honey
1 ¼ oz cornstarch

Preparation

1. Season the meat with salt and pepper. Heat the oil in a roasting pan and fry the meat all over so that it takes on color. Remove the meat and roast the root vegetables. Add the tomato paste and fry.

2. Deglaze with the red wine, add the spices and bring to a boil. Reduce the heat, put the pork shoulder back in, add the stock and gradually cook the meat for about 30 minutes over low to medium heat.

3. Preheat the oven to 355 ° F while doing so.

4. Place the roasting pan in the oven and cook the meat for about two hours. Once it is soft, take it out and turn off the oven. Let the meat rest on a baking tray in the oven for 10 - 15 minutes.

5. Pass the sauce through a sieve and refine with the cranberries or honey. Mix the cornstarch with a little water and thicken the gravy with it.



A new "Hummel" for the anniversary of "Silent Night"

Hummel Manufaktur and Käthe Wohlfahrt celebrate the 200th anniversary of the famous Christmas carol with a charming new Hummel figurine

The song 'Silent Night' always accompanies us through Christmas," Harald Wohlfahrt, managing director and owner of the company "Käthe Wohlfahrt", says. Together with his wife Humiko, he manages the fortunes of the company, which is dedicated to preserving the classic German Christmas. In the course of his research, Harald Wohlfahrt happened to come across an important anniversary almost two years ago: The song "Silent Night, Holy Night" celebrates its 200th birthday this year. In 1818, both the song and the text were performed for the first time.

"Nobody was aware of it, not even the media," the company boss recalls. "We just knew that we had to do something. On the occasion of the anniversary, we brought traditional German manufactories on board," he explains. The suggestion of Hummel Club Manager Kerstin Griesenbrock came just in time: "Let's develop a beautiful Hummel Christmas figurine together, in the spirit of Käthe Wohlfahrt."

An individual Hummel Christmas figurine exclusively for Käthe Wohlfahrt customers? Management was ablaze with enthusiasm because, after all, "Hummel"



Hummel Club Manager Kerstin Griesenbrock (left) with Humiko and Harald Wohlfahrt, owners of Käthe Wohlfahrt, present the new Hummel figurine "Silent Night, Holy Night".

as a traditional German brand perfectly fits the portfolio. Carmen Wohlfahrt, sister of Harald Wohlfahrt and head of the purchasing department, accompanies and follows the elaborate manufacturing process around the first samples in the Manufaktur with her trained eye and her many years of experience.





Marianne Weinberger, branch manager of the Christmas village, is pleased about the "newcomer" from the Hummel Manufaktur.

And so, from an idea and a first clay model, a charming and detailed pair of figurines emerged: HUM 2421 "Silent Night, Holy Night", which is available exclusively at Käthe Wohlfahrt shops. This is exactly how boss Harald Wohlfahrt, who made a crucial suggestion for the design of the figurine, imagined his "Hummel": The two little singers know the song inside out. They sing "Silent Night" with zeal and fervor, the girl with her hand laid on her heart, the little boy has long since let the sheet of music drop and holds it loosely in his hand. "This Hummel figurine perfectly reflects Christmas," Harald Wohlfahrt says and deems the figurine an "absolute success". His wife, a native Japanese, is also very taken by the figurine, he says. Anyone who feels the same way can buy this new "Hummel" exclusively in the Käthe Wohlfahrt specialist shops and at the company's Christmas market booths.

There, the Hummel figurine is in good company amongst high-quality traditional Christmas articles like candle arches,

Räuchermännchen (incense smokers), pyramids, nut-crackers or tree ornaments made of glass, wood, pewter or straw: German Christmas tradition and arts and crafts with which the company transports the idea of German Christmas into the whole world.



Foto: © Rothenburg Tourismus Service



New
Christmas novelty

**Silent Night,
Holy Night**
Anette Barth
2018
HUM 2421
4.5"

A Christmas village in the heart of Chicago

The traditionally largest Christmas market outside of Germany invites you to plunge into an enchanting Christmas world in the midst of Chicago's skyscrapers at Daley Plaza.

The Christmas fair in Chicago brings German tradition to the USA. Following the example of the Nuremberg Christmas fair, visitors will find many wood carvings, wooden toys, Christmas tree decorations, glassblowing, nutcrackers and honey candles as well as culinary delicacies like gingerbread, stollen (German Christmas fruitcake), grilled sausages, baked apples and many other typical Christmas market specialties. Even mulled wine is served.

The Christmas fair celebrated its premiere in 1996. The concept: Bringing the atmosphere of the unique Nuremberg Christmas event to the metropolis

at Lake Michigan. Since then, the Christ Child has announced its annual prologue in English at the opening of the market in Chicago as well, a life-size crèche heralds the Christmas tale and the scent of various specialties fills the air. A varied entertainment program of brass bands, children's choirs and dance groups as well as a lantern parade brings fun and joy for the whole family.

The Christmas fair in Chicago is considered the largest and most authentic market of its kind in the USA. In the darkness of winter, the market with its thousands of lights unfolds its magic and is a charming contrast to the skyline of the city.

CHRISTMAS FAIR CHICAGO

Daley Plaza

**November 16 -
December 24**

**Sunday to Thursday
11 a.m. to 8 p.m.**

**Friday and Saturday
11 a.m. to 9 p.m.**

Free admission



Christmas tree ornaments, traditional Christmas decorations, wooden toys and the scent of gingerbread and mulled wine in the heart of Chicago.

Hummel postcards calendar

THE NEW HUMMEL POSTCARDS CALENDAR 2019

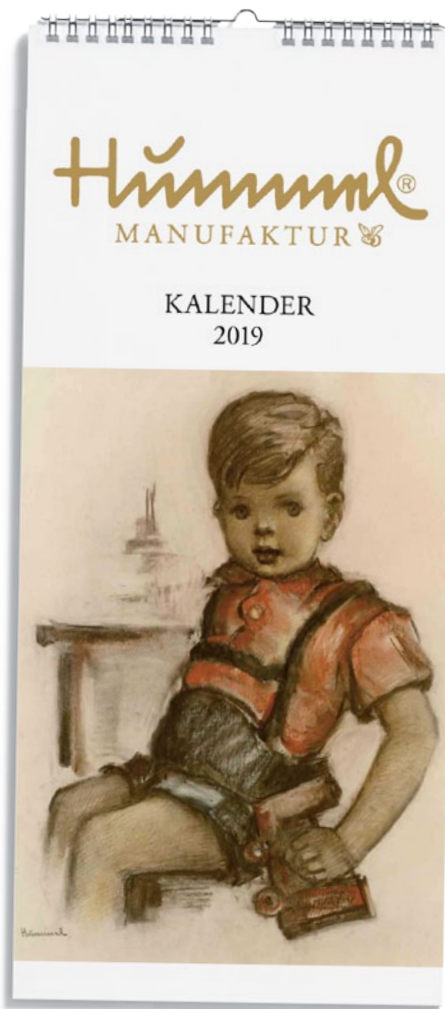
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4 x 9 inches, \$ 19.95,-,
ISBN: 978-3-86470-615-8

Lanterns, songs and children

November – the time for lantern processions

It was on a bitterly cold winter day: On his white horse, the Roman soldier Martin stops by a beggar, splits his coat in two and gives away one half. The story of St. Martin, who later became a bishop, and his merciful deed is known by every child in Bavaria. That's not surprising: Processions with lanterns in honor of the saint begin in kindergarten as an integral part of the Christian education. The little ones construct their own lanterns in the weeks before.

How proud they are to be able to march through the twilight with their lantern on St. Martin's Day (11 November) to the sound of "Lantern, Lantern".

Lantern Fun

Tamara Fuchs
2004

HUM 2115/B 4/0

3.25" \$ 130.-

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online now





The gift idea: A membership in the Hummel Club

This very personal gift will bring joy to its receivers for a long time and remind them of you. The membership is valid for Club year 42. It can be renewed after one year or will otherwise expire automatically. You can use the coupon here in the *Hummel-Post*, call us, write us an e-mail or give the membership away online at www.hummelgifts.com as a gift.

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1973
HUM 400
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Your direct line to the Hummel Club

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Day of the Manufacturers

"Such beautiful faces are only found on Hummel figurines!"



We would like to say thank you for the compliment that a visitor gave us recently at the "Day of Manufacturers" in Berlin! Like so many other Hummel lovers she also visited our booth, which had been set up by Club manager Kerstin Griesenbrock and ceramic painter Thomas Günther with classical figurines and news about "Hummels".

Many interested persons took the opportunity to look over the shoulder of our skilled craftsman as he decorated Hummel figurines and, like our complimenting visitor, to enjoy the sight of the cute Hummel faces. There were also detailed discussions about the elaborate production and the rich history of our figurines. Brand ambassador Joffrey Streit hit the nail on the head: "We definitely had the products of the heart!"

Kerstin Griesenbrock and Thomas Günther at the booth.

Herbalist Angela Schult recommends:

Jerusalem artichoke – an important nutrient supplier in winter

Jerusalem artichoke is a winter vegetable that can be harvested on soft ground all year round. It contains special fibers, which help to build up the intestinal flora, strengthen the immune system and protect against gastrointestinal diseases. In addition, it is a slimming agent, detoxifies the body and provides impor-

tant energy in winter. It contains many vitamins and minerals, including vitamin C, vitamin B3, iron, potassium and copper.

The herb can be recognized from afar on the edges of the fields: The golden-yellow flowers, similar to small sunflowers, float on high, sturdy stems.

The passionate herbalist and cook Angela Schult combines game with regional market vegetables and oriental spices. Her recipes are available on her German-language blog www.wildeschote.com.



My delicious wild herb recipe:

Lukewarm Jerusalem artichoke salad Asian

10 ½ oz Jerusalem artichoke
2 tbsp olive oil
2 garlic cloves, diced
1 ½ in ginger, finely grated

1 tbsp sesame oil, roasted
1 tbsp sesame
Juice of 1 lime
Peeling of ½ lime

1 tbsp soy sauce
3 tsp chopped coriander leaves
½ tsp black pepper
Sea-salt

Clean the Jerusalem artichokes with a vegetable brush, cut into slices and fry in a pan with heated olive oil until they are soft and have a strong golden-brown color. Keep

warm in a bowl. Dice garlic and finely grate ginger. Put the sesame oil in a pan and sauté the sesame, garlic and ginger. Mix the pan's contents in a bowl

with lime juice, lime peel, soy sauce and coriander greens and season to taste with pepper and salt. Mix with the vegetables and serve lukewarm.

Exhibitions

"Hummel" in Kulmbach

The Plassenburg in Kulmbach is one of the most imposing and largest Renaissance buildings in Germany. Under the Hohenzollern the castle developed into a new center of power. The fortification is an attractive tourist destination. There are now four museums here, including the Army Museum of Frederick the Great and the Hohenzollern Museum. Beginning November 26, 2018, we will be presenting our

Hummel figurines at the Plassenburg. Guided tours are available on weekdays from 10am to 5pm. We are also represented in the Bavarian Brewery and Bakery Museum in the Kulmbacher Mönchshof. With the "glass brewery" and the Spice Museum it is regarded as a showcase of Bavarian culture of enjoyment. Visits are possible from Tuesday to Sunday from 10am to 5pm. Telephone: +49 (0) 9221 / 805-14, www.kulmbacher-moenchshof.de.

Bavarian Cheer

Marion Huschka
2016

HUM 2373
4.75" \$ 325.-

Order HUM 2373
online now

INFORMATION

Tourist Information of Kulmbach,
phone +49 (0) 9221 / 9588-0,
E-Mail: touristinfo@stadt-kulmbach.de.

